

India Garden Cuisine of India



Every Day
Lunch Buffet - \$6.95
7 Days a Week
11:00 a.m. to 2:30 p.m.

Fine Dining
5:00 p.m. to 10:00 p.m.

*For those not familiar with cuisine
of India, please note, we can prepare
food mild to spicy to suit your taste.*

*Please tell us your preference
when ordering.*

401 Brock Drive
Bloomington, IL 61701
(309) 820-9200 / FAX (309) 827-4716
(*Banquet Room Available)

Appetizers

1. Assorted Appetizer\$6.95
Assortment of vegetable fritter and Tandoori preparations Seekh Kabab,
Vegetable Somosa, Chicken Pakora, Paneer Pakora
2. Vegetable Pakoras (6pcs.)\$2.95
Fresh vegetables slices dipped in garleanzo bean batter, deep fried.
3. Paneer Pakoras (5pcs.)\$3.50
Homemade cheese slices dipped in garbanzo bean batter and deep fried.
4. Chicken Pakoras (5pcs.)\$3.95
Skirt of chicken breast dipped in garbanzo bean batter and deep fried.
5. Tandoori Chicken Wings (5pcs.)\$3.95
Chicken Wings marinated and broiled over mesquite in tandoor
6. India Garden Salad\$5.95
Marinated breast of chicken served over crisp greens.
7. Vegetable Samosa (2pcs.)\$2.95
Crisp patties stuffed with spiced potatoes and green peas
8. Kashmiri Naan\$3.95
Baked leavened bread with cashews, pistachios, raisins and cherries.
9. Chicken Naan\$3.50
Leavened bread stuffed with minced chicken.

Soups

10. Dal Soup\$2.95
Traditional Indian lentil soup.
11. Mulligatawny Soup\$2.95
The famous lentil soup made with coconut, carrots, and served with a wedge
of lemon.
12. Chicken Soup\$3.50
Lentils and chicken stock heightened with the flavors of fresh herbs, garnished
with shredded chicken.





Special Dinners

13. Vegetarian Thali\$12.95
A complete meal with vegetable korma, sag paneer, dal makhni, basmati rice, somosa, raita, poori and kheer
14. Non-Vegetarian Dinner(for one) \$15.95
Non-Vegetarian Dinner(for two) \$28.95
Dal Soup, a delicious mixture of tandoori chicken, chicken tikka, seekh kabab, tandoori shrimp, lamb curry, vegetable korma, naan bread, rice and dessert, kheer, gulabjaman, and coffee.
15. Non-Vegetarian Dinner For Four\$55.95
Dal soup, a delicious mixture of tandoori chicken, chicken tikka, seekh kabab, tandoori shrimp, lamb curry, vegetable korma, naan bread, rice and dessert, kheer, gulab jaman and coffee

Egg Specialities

17. Egg Bhurji\$7.95
Scrambled egg cooked with green peppers, tomatoes, oninos, and hot spices.
18. Egg Curry\$8.95
Whole egg cooked with hot spiced curry.

Rice

19. Vegetable Biryani\$9.95
Basmati rice cooked with vegetables and nuts.
20. Chicken Biryani\$10.95
Bamati rice cooked with chicken and nuts.
21. Lamb Biryani\$11.95
Basmati rice cooked with lamb and nuts.
22. Fish Biryani\$10.95
Basmati rice cooked with fish and nuts.
23. Shrimp Biryani\$11.95
Basmati Rice Cooked with shrimp and nuts.
24. House Special Biryani\$12.95
Saffron flavored basmati rice cooked with chicken, lamb, shrimp, fish, cashews, almonds, and raisins.
25. Peas Pulao\$3.95
Basmati rice cooked with peas and spices

Indian Bread


25. Naan\$1.35
Flat leavened bread made in tandoori.
26. Garlic Naan\$1.50
Flat leavened bread with garlic.
27. Paratha\$1.95
Butter layered whole wheat bread.
28. Roti\$1.35
Traditional whole wheat bread.
29. Onion Kulcha\$2.50
Leavened bread stuffed with mild herbs and onions.
30. Spinach Paratha\$2.50
Leavened bread stuffed with spinach and mild herbs.
31. Aloo Paratha\$2.50
Whole Wheat Bread Stuffed with potatoes and mild spices.
32. Keema Naan\$3.50
Leavened bread stuffed with minced lamb.
33. Cheese Naan\$3.50
Leavened bread stuffed with mozzarella cheese.

Tandoori Specialities

Tandoori is a tall cylindrical clay oven used for baking breads, roasting lamb, chicken and seafood. The clay oven is fired by charcoal where the temperature at the bottom is maintained at 600° fahrenheit.

34. Chicken Tikka\$10.95
Boneless chicken marinated in fresh spices.
35. Tandoori Chicken (two pieces, breast and leg)\$9.95
Tender chicken marinated in yogurt and spices, broiled over mesquite in tandoor.
36. Chicken Ginger Kabab\$10.95
Boneless breast marinated in herbs and mild spices, cooked in tandoor.
37. Seekh Kabab\$11.95
Minced Lamb with our own combination of herbs and spices skewered and roasted in a clay oven.



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38. Lamb Tikka Kabab\$11.95
Cube of lamb marinated in yogurt and fresh spices.
39. Jumbo Shrimp\$11.95
King size shrimp marinated in mild spices and roasted in a clay oven.
40. Tandoori Fish\$12.95
Mahi mahi fish marinated and broiled over mesquite in tandoor.
41. Tandoori Mixed Grilled\$14.95
Combination of chicken, lamb, fish and shrimp, cooked in clay oven.

Chicken

(All entrees are served with basmati rice.)

42. Chicken Korma\$9.95
Mildly spiced chicken cubes in a cream sauce with cashews almond and raisins.
43. Chicken Karahi\$9.95
Tender cubes of chicken stir-fried with bell peppers, onion, tomatoes and spices.
44. Chicken Sagwala\$9.95
Chicken cooked with fresh spinach in a rich blend of spices.
45. Chicken Vindaloo\$9.95
Chicken cooked in hot spicy sauce with potatoes.
46. Chicken Tikka Masala\$9.95
Charcoal roasted chicken cubes cooked in a fresh tomato sauce.
47. Chicken Curry\$9.95
Chicken cooked in a blend of tomatoes and spices.
48. Chicken Makhani\$9.95
Chicken pieces roasted in a clay oven then cooked into a creamy tomato sauce.

Lamb and Beef

(All entrees are served with basmati rice.)

49. Lamb Korma\$10.95
Mildly spiced lamb cubes in creamy sauce with cashews, almonds and raisins.
50. Lamb Karahi\$10.95
Cubes of lamb stir-fried with bell peppers, onions, tomatoes, and spices.
51. Lamb Sagwala\$10.95
Lamb cooked with fresh spinach in a rich blend of spices.

52. Lamb Vindaloo\$10.95
Lamb cooked in hot spicey sauce with potatoes.
53. Lamb Tikka Masala\$11.95
Charcoal roasted chicken cubes cooked in a fresh tomato sauce.
54. Lamb Curry\$10.95
Lamb cooked in a blend of tomatoes and spices.
55. Lamb Rogan Josh\$10.95
Lamb curry in famous kashmiri delicacy.
56. Lamb Dal\$10.95
Deliciously spiced cubes of lamb cooked in a cream lentil sauce.
57. Keema Mattar\$10.95
Ground lamb, green peppers, and onion in a mild curry sauce.
58. Beef Karahi\$10.95
Cubes of beef cooked with bell peppers, onions, tomatoes, and spices.
59. Beef Korma\$11.95
Mildly Spiced cubes in cream sauce with cashews, almonds and raisins.

Seafood

(All entrees are served with basmati rice.)

60. Shrimp Korma\$10.95
Mildly spiced shrimp in cream sauce with cashews almonds and raisins.
61. Shrimp Karahi\$10.95
Shrimp stir-fried with bell peppers, onions, tomato and spices.
62. Shrimp Sagwala\$10.95
Shrimp cooked with fresh spinach in a rich blend of spices.
63. Shrimp Vindaloo\$10.95
Shrimp cooked in hot spicy sauce with potatoes.
64. Shrimp Tikka Masala\$11.95
Charcoal roasted shrimp cooked in a fresh tomato sauce.
65. Fish Curry\$9.95
Fish cooked in a blend of tomatoes and spices.
66. Fish Tikka Masala\$11.95
Charcoal roasted Mahi Mahi fish cooked in a fresh tomato sauce.



Beverages

84. Tea (Taj Mahal)\$1.50
85. Masala Tea\$2.00
Indian aromatic tea made with the highest grade of choice tea leaves boiled
with milk and selected spices. served hot.
86. Iced Tea\$1.00
87. Coffee\$1.00
88. Soft Drinks\$1.00
Coke, Diet Coke, Sprite
89. Lassi\$2.00
A yogurt drink served sweet or salted.
90. Mango Lassi\$2.75
Churned yogurt with mango served chilled.
91. Mango Shake\$3.25
Fresh mango, ice cream, milk, served chilled.
92. Juice\$2.25
Mango, apple, cranberry, orange.

Desserts

93. Mango Ice Cream\$3.00
Ice cream with mango, and almonds.
94. Mango Kulfi\$2.75
Indian ice cream made with mangos.
95. Pistachio Kulfi\$3.00
Indian ice cream made with pistachios and almonds.
96. Kheer\$2.75
Saffron flavored rice pudding.
97. Gulab Jamun\$3.00
Golden fried balls of milk pastry soaked in sweet saffron syrup and rose water.

*Note: Mint and tamarind chuntneys are on the house,
please don't hesitate to ask for them. Thank you.*



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Cuisine of India*



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*Catering for all occasions.
Delivery for large orders only.*